

# MENU DELLA CENA

Created by Executive Chef Maurizio Mazzon



Buon Appetito

## ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

### BRUSCHETTA CALDA 10.95

Grilled ciabatta rubbed with garlic and topped with warm chopped tomatoes, basil and kalamata olives Cal/500

### RUSTICHELLA 15.50

Housemade flat bread topped with goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil and oregano; baked in the oven Cal/440

### CALAMARETTI FRITTI 17.50

Baby squid, lightly floured and deep fried, served with spicy marinara Cal/830

### POLPETTINE CON RICOTTA 12.95

Meatballs in marinara sauce; topped with sheep's milk ricotta and Grana Padano Cal/460

### CARPACCIO\* 16.50

Thinly sliced raw Certified Piedmontese beef, shaved Grana Padano, capers and wild arugula, drizzled with lemon-olive oil Cal/210

### ANTIPASTO DI PESCE\* 19.95

Seafood platter with seared ahi tuna, spicy grilled calamari, scallop and shrimp Cal/250

### ANTIPASTO DELLA CASA 18.95 per person

A sampling of authentic Italian antipasti including: Prosciutto di Parma, Italian salame, caprese, bruschetta, grilled artichoke, zucchini and eggplant, roasted bell pepper, Grana Padano, green and kalamata olives Cal/810

## MINESTRE E INSALATE

SOUPS AND DRESSINGS ARE MADE ON SITE

### MINISTRONE DI VERDURE 6.95/8.95 *vegan*

Seasonal vegetable soup made with vegetable stock Cal/70/110

### INSALATA DEL FORNAIO 10.95

Mixed greens, garlic croutons and shaved Grana Padano; house vinaigrette Cal/300

### CAPRESE CALDA 14.50

Grilled Rosso Bruno tomatoes, fresh mozzarella and basil, drizzled with extra-virgin olive oil Cal/420

### INSALATA DI BIETOLE 13.95

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing Cal/380

### INSALATA CESARINA 13.95

Romaine lettuce, Grana Padano, hardboiled egg and focaccia croutons; housemade Caesar dressing Cal/310

## PIZZA

THIN-CRUST PIZZA USING HOUSEMADE DOUGH AND MOZZARELLA

### MARGHERITA 17.50

Mozzarella, tomato sauce, oregano and fresh basil Cal/860

### VEGETARIANA 18.95

Mozzarella, tomato sauce, sliced artichokes, zucchini, eggplant, sliced tomatoes, mushrooms and fresh basil Cal/870

### FRADIAVOLA 19.95

Mozzarella, tomato sauce, Italian sausage, mushrooms, bell peppers, red onions and spicy peperoncino oil Cal/1140

### CRISTINA 21.95

Fresh mozzarella, prosciutto, shaved Grana Padano, mushrooms and wild arugula; drizzled with white truffle oil Cal/1040

### CAPRICCIOSA 19.50

Mozzarella, ham, artichokes, mushrooms, kalamata olives, oregano and tomato sauce Cal/990

### POLPETTINE 18.95

Meatballs, fresh mozzarella, tomato sauce, Grana Padano, basil olive oil and oregano Cal/1700

GLUTEN-FREE MENU AVAILABLE

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## PASTA FRESCA E SECCA

FRESH PASTA MADE ON SITE; DRY ARTISAN PASTA FROM ITALY.  
GLUTEN-FREE PASTA AVAILABLE.  
(Served in Primi or Secondi portions)

### CAPELLINI AL POMODORO 13.95/17.95

Angel hair pasta, chopped tomatoes, garlic, marinara sauce and fresh basil Cal/350/690

### TAGLIATELLE ALLA BOLOGNESE 14.95/19.50

Pasta ribbons with traditional meat ragu and Grana Padano Cal/390/780

### PENNONI ALLA VODKA 14.95/19.95

Large pasta tubes with bacon, vodka-cream-tomato sauce and Grana Padano Cal/350/700

### CONCHIGLIE AL POLLO 15.95/20.50

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic and Trebbiano wine Cal/460/920

### CAPPELLACCI DI ZUCCA 15.95/20.95

Butternut squash pasta filled with butternut squash and walnuts served with tomato sauce, brown butter, Grana Padano and crispy sage Cal/790/1340

### LINGUINE CON POLPETTINE 14.95/19.50

Thin flat pasta with meatballs, tomato sauce and Grana Padano; topped with pecorino pepato Cal/670/1330

### RAVIOLI ALLA LUCANA 16.95/20.95

Organic spinach ravioli filled with Italian sausage, ricotta, Grana Padano and fennel; topped with fresh tomatoes, spicy tomato sauce with imported peperoncino, pecorino pepato cheese and fresh basil Cal/470/850

### CANNELLONI AL FORNO 22.50

Large fresh pasta tubes filled with free-range rotisserie chicken, sun-dried tomatoes, ricotta, pecorino, smoked mozzarella and organic spinach; topped with béchamel, marinara and mushrooms Cal/940

### LINGUINE MARE CHIARO 25.95

Thin flat pasta with clams, mussels, prawns and scallops; seasoned with tomatoes, crushed red pepper, garlic and Trebbiano wine Cal/890

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## GIRARROSTO, GRIGLIA E SPECIALITA'

AUTHENTIC ITALIAN SPECIALTIES FROM OUR ROTISSERIE AND GRILL

### POLLO TOSCANO 24.95

Free-range chicken seasoned with rosemary; served with sautéed seasonal vegetables and mashed potatoes Cal/980

### SCALOPPINE AI CARCIOFI E LIMONE 30.50

Thinly-pounded veal sautéed with sliced fresh baby artichokes and lemon; served with roasted Yukon Gold potatoes and sautéed seasonal vegetables Cal/700

### GRIGLIATA DI PESCE MISTO 31.50

Mixed grill of salmon, seabass, calamari, scallops and prawns, topped with lemon-olive oil sauce; served with roasted Yukon Gold potatoes and broccolini Cal/800

### FILETTO DI BUE\* 36.95

Certified Piedmontese beef tenderloin, grilled rare, with balsamic vinegar and green peppercorn sauce; served with sautéed organic spinach and mashed potatoes Cal/930

### AGNELLO AL LIMONE\* 27.95

Wine-braised lamb shank with lemons and spring onions; served with mashed potatoes and organic sautéed spinach Cal/1510

### PETTO DI POLLO AL PEPERONCINO 25.95

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with spicy peperoncino sauce, sautéed organic spinach and roasted Yukon Gold potatoes Cal/720

A 2,000 calorie daily diet is used as the basis for general nutrition advice; however, individual needs may vary. Additional nutrition information available upon request. Variations in nutritional values throughout this menu may occur due to deviations in preparation, availability of ingredients, seasonal changes and custom ordering. The nutritional values provided should be considered approximations.

\*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.